



Mandarin Fruit Salad

Recipe HACCP Process: #1 No Cook

Serving Size: ½ cup

Yield: 200

Source: JSI Back to Basics: Asian Fusion Recipe

Ingredients:

Ingredient Name	Measurements
Mandarin oranges, canned, packed in 100% juice	27 lb + 2 oz
Pineapple, canned, packed in 100% juice	25 lbs
Coconut, dried, unsweetened, shredded	2 qt + 1 ¾ cup

**Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

Instructions:

1. Drain mandarin oranges and pineapple. Transfer to hotel pan.
2. Top mixed fruit with shredded coconut.
3. Refrigerate until served.
4. Hold for cold service at 41°F or lower.

Nutritional Analysis:

Nutrients	Nutrients Per Serving
Calories	85.75 kcal
Total Fat	1.43 g
Saturated Fat	1.14 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	13.78 mg
Total Carbohydrate	19.20 g
Dietary Fiber	2.26 g
Total Sugars	9.63 g
Protein	0.92 g

Meal Component Information:

Meal Components	Amount
Fruit	0.5 cup